**Coconut braised Pork belly**  
  
2.5kg Pork belly  
600g Carrot sliced  
600g Daikon Radish sliced  
300g White Onion diced 2cm  
200g Lemongrass Smashed  
2L Coconut Water  
30g Dark Soy sc. For marinade Pork  
2g Coriander Seeds toasted   
2g Black Pepper  
2g Cinnamon Sticks  
1g Star Anis  
  
Finish sauce

2 Tblsp Fish sauce to taste   
Dark Soy to taste and for color  
Corn starch or rice Flour

* Marinade the Pork belly with Dark Soy and let it sit for 30min.
* Toast all spices and and prepare Spice bag for the braising process.
* Prepare a deep tray with the smashed Lemongrass in it.
* In a big Pan Heat up oil high heat. Seare Pork belly on both sides until it has a nice color.  
  put the Pork belly in the tray on top of the Lemongrass.
* Heat up Oil in a big Pot. Sear All the Root vegetables in the Pot until a nice brown color  
  add coconut water and let it simmer a for a little while.
* Transfer the whole stock with Vegetable into the tray with the Pork, add the spice bag, Cover it with Tin foil and put it in the oven for about 2.5 hours. 140 C. Check if tender after a while.
* When the Pork belly is soft take out the Tray. Let it cool down and strain the Sauce. Take out the pork belly, put it skin side on a Rack and let it sit outside for 3hours to get rid of the meat juice before you put in der Fridge. Let it cool down over night and Portion it on the next Day.
* Heat up the Pot with the sauce bring to simmer. Add Fish sauce and Dark soy to taste and add starch mixed with Water to thicken it until a nice and smooth consistence.